THE WORLD.

MONDAY EVENING, NOVEMBER 26.

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Here's a "High-Water Mark.

The Actual Bong-Fide Number "Worlds" Printed and Sold Wednesday Nov. 7, 1888, Was

580,205.

J. B. McGuyyin,

Supt. of Mail and Delivery Dept. W. H. NEWMAN, onally appeared before me this 8th day of Ropember, 1888, J. B. McGuyyin, Superintendent Mail and Delivery Department, and W. H. NEWHAN, Foreman Press-Room of THE WonLD, who, being sworn, do depose and say JOHN D. AUSTIN. Commissioner of Deeds.

A Record Never Before Achieved by an American Newspaper.

THE DAY OF TURKEYS.

Next Thursday is the day of Thanksgiving. After the religious sentiment called forth by the holiday, the dinner ranks in importance. THE EVENING WORLD makes itself for the occasion the cookery book of its thousands of housekeeping readers. In the menus we offer for the edification of the women, they will find more useful hints than can be gathered from Mrs. GLASS herself.

That eminent authority tells us that the first thing to be done in cooking a hare is to catch it. The first necessity in preparing a Thanksgiving dinner is to ge money to buy it with. The beauty of THE EVENING WORLD's cartes is that every purse, provided it is not entirely empty, can be accommodated. We suggest modest dinners and elaborate dinners, dinners for the rich and dinners for the poor. May most of our readers be in a position to select the best of these. May those who are not so fortunate be happy and contented with a more moderate repast. And in all cases may good digestion wait on appetite and health on both.

HOUSEKEEPING EXTRAORDINARY.

Mayor-elect GRANT has purchased a new residence. It is in an aristocratic neighborhood, being on the north side of West Seventy-Third street, just east of West End avenue. He has Gen. GRANT's widow as a near neighbor. It is a handsome house, brown stone, finished with Tiffany brick, four stories and basement, But it will have no female head at present. as the Mayor declares his intention to remain in bachelorhood.

We congratulate the Mayor-elect on his new bachelor hall. It will no doubt be a fect. But its owner will not forget that he will have a yet more important house to put in order after the 1st of next January. He will be called upon to clean, repair and refurnish the edifice of the City Govern ment. From [cellar to attic it needs purifica tion and a thorough cleansing. There are unhealthful, malarious spots in it which must undergo a process of disinfection. The last tenant has been a citizen of fair individual reputation, but careless, impracticable, notional and unfit for municipal housekeeping. He has bired bad servants; in some cases rascals who have proved dishonest and not only neglected their duties but robbed the premises. The new master must get rid of such worthless help, and put honest and capable men in their places. Then he must repair the building and make it of greater value and more convenient and profitable as a residence.

We wish the Mayor elect every success as housekeeper, both in his public and private

A PITIFUL STORY.

A sad domestic story is told in the fate of the fleet of coal barges which went down in the lower bay about 2 o'clock yesterday morning during the storm which swept over the city. The barges were being towed from Bergen Point to New York, laden with coal. Their captains did not want to venture the passage in the storm, but the commander of the tug of the Delaware and Raritan Towing Company insisted on starting, and the barges were lashed together with more than ordinary care.

The result was disastrous. Nearly all the tow went down. Out of fifteen only three were saved. Fortunately no lives were lost, although nearly every barge contained the wife and family of its captain. Women and children escaped in their night clothes, but everything they possessed except what they wore went to the bottom.

Very few know what this means. The story of one captain tells the tale of the whole. The barges are generally owned by the captain. He puts into it every dollar he possesses in the world. He furnishes the cabin with what to him is luxury, and feels a pride in his carpets, curtains and other extravagances. It is his home. His wife and chil. you a son of the Widness, of Richmond? dren make it a palace in his eyes. By this

homeless and penniless, just as much so as a "EITHER A FOOL OR KNAVE." THANKSGIVING MENUS. his brows and rattled of dishes to make the mouth person would be whose residence and all his "EITHER A FOOL OR KNAVE." THANKSGIVING MENUS. his brows and rattled of dishes to make the mouth person would be whose residence and all his "EITHER A FOOL OR KNAVE." THANKSGIVING MENUS. The result follows: worldly goods were swallowed up by an earthquake.

No Western blissard ever made a desoletio so complete as this, so far as the poor bargeowners are concerned.

A STRATEGIO VICTORY.

The female suffragists of North Carolins have taught their Northern' sisters a lesson which, it is possible, the latter may profit by at some future time. In the recent election nearly a hundred colored sisters in Pitt County, in that State, resolved to resort to a novel expedient to resist the despotism of the male wretches who bar their way to the ballot box. They donned male attire, gave their names and addresses with all the confidence of lords of creation, and passed muster. They voted the Republican ticket, and consequently their ballots did not count. But they vindicated a principle, and that, to a woman of spirit, is everything.

This is certainly a shrewd method of enforcing what the women consider their rights. It will be remembered that the plea of some of our city inspectors of registration who admitted two or three women to the lists was that they did not know of their own knowledge the sex of the applicants. They would be still more puzzled if approached by females in male attire. And as some names are common to both sexes, it is not easy to see why the scheme of the North Carolina women, which was so successful in that State, should fail in New York. At all events, we commend the incident to the consideration of our own women suffragists.

A story comes from Cincinnati to the effect that some young ladies who aspire to the stage called on Mrs. LANGTEY in her private car and were refused admittance. When they sent an urgent appeal for an interview. Mr. GEBHAED appeared at the car door, tore up their card and threw it at them. We scarcely believe the story, but if it is true the male relatives of the young women should pay Mr. GEBHARD a visit.

At last we have a key to the whole myste rious affair. "The Whitechapel fiend, "Jack the Ripper," as the Londoners call him, is said to be a powerful mesmerist. This accounts for it all .- Jack not only mesmerizes his victims, and thus renders them powerless to resist, but puts the London police most effectually to sleep.

WORLDLINGS.

James McMillan, of Detroit, who will probably be the next Senator from Michigan, has a fortune of \$15,000,000. He is fifty years old and began life

Bret Harfe, the author, is in his fiftieth year, He has been writing since early in the sixties, when he printed a number of porms and war lyrics in the San Francisco papers. Previous to this time

Among the members of the present Congress who will not answer to the roll-call of the next are three of the wealthiest men in the House-Scott, of Pennsylvania; William Walter Phelps, of New Jersey, and Beriah Wilkins, of Ohio.

Oscar IL. King of Sweden, is said to be a very manly-looking monarch. He stands 6 feet 2 inches in his stockings, is well proportioned, and has gray hair and short, rull beard. He is a gifted rator, and is a poet and musician as well."

WON'T RAISE THE BOYCOTT.

ale and Parter Browery Employees Refuse

to Yield in the Stevenson Case, The Ale and Porter Brewers' Employees Protective Association has resolved not to remove the boycott from the product of John Stevenson & Co.'s brewery for the alleged reason that that firm does not pay union wages and does not employ union men ex-

The bosses say they will wait until Wednesday to allow the men to raise the Stephenson boycott, failing which they say they will lock out all the Knights of Labor and union men employed in the ale and porter breweries of this city, Jersey City, Newark and Paterson.

JAMES J. KELSO DYING.

The ex-Chief of Police Stricken with Apo plexy at the Dinner-Table.

Ex-Chief of Police James J. Keiso is dying of apoplexy at his residence, 110 East Fifty-fifth street. He was stricken while at his dinner-table yesterday, and has remained unconscious since.

Mr. Aelso is a prominent member of the County Democracy and of the New Amsterdam Club. He was the leader of the County Democracy in the Twenty-first Assembly District. For a number of years he has been Superintendent of Markets in he Finance Department.

Mr. Kelso is a man of full habit and hable to just inch an attack as he has experienced. He has been in poor health for a long time.

By No Means the Least.

[From the Allentown (Pa.) Pribune.]
The New York EVENING WORLD has invited its readers to contribute to its columns their opinion on the biggest existing nuisance. There are great many first-class nuisances on earth, and no he least of these is the man who occupies an hour or two of the editor's time while giving him pointers on how to run a successful newspaper.

The Nutsance Discussion.

[From the Rome Sentinel.] THE EVENING WORLD is an enterprising sheet. It has lately been soliciting its readers to assis Gen. Harrison in making his Cabinet and to give fitful fancies of what they would do were they sudienly possessed of \$1,000,000. It now invites letters on "The Biggest Nulsance and Its Remedy," Under this head would probably come most of the letters that will be received. The remedy is to stop receiving them.

Struck a Snag-[From Time.]



Bunco Canvascer-I can't be mistaken! Aren wreak nearly a dozen families are rendered | Lake City, and you don't want to fool 'round th'

WHAT POWDERLY SAYS OF BARRY AT INDIANAPOLIS.

The Latter Will Challenge the Genera Master Workman to a Public Debate in Scratton—Serious Charges Concerning 8495,000 of the Order's Money—The General Assembly Ready to Adjourn.

SAPRCIAL TO THE EVENING WORLD. INDIANAPOLIS, Nov. 26. - The General Assembly of the Knights of Labor will terminate its proceedings at the close of the ssion this afternoon, and the delegates will all have started homeward by to-morrow morning.

The forencon sessions will be occupied with the case of District Assembly 49, the discussion on which will be limited to two Then Mr. Powderly will administer a rep

rimand by the body to Representative Skef. fington, of the Shoemakers' National District and then will follow the installation of the general officers. During the afternoon session Mr. Pow

derly will appoint the members of the Legis-lative Committee who will be stationed at Washington. The Committee will consist of Ralph Seaumont, of New York, Chairman; Rob't. Layton, Pittsburg, Pa., and Ira B. Agles-

worth, Baltimore, Md.
Thomas B. Barry postponed his departure from the city last evening and left this morn

from the city last evening and left this morning for Chicago. True to his word he has remained during the session of the General Assembly to see it through.

Mr. Barry will at once enter upon a vigorous campaign for the disintegration of the Knights of Labor organization, but more for the starting of a new order.

"I am going to Chicago first," said he, "to see about a publishing contract I have with a house there. I shall then go home for a few days, when I shall start for Philadelphia. I shall make speeches on the way at Cleveland, Toledo and other points. I have an invitation to speak at Powderly's home, Scranton. Pa., and I will accept it. Furthermore, I will challenge Mr. Powderly to have a joint discussion with me there.

Pa., and I will accept it. Furthermore, I will challenge Mr. Powderly to have a joint discussion with me there.

Mr. Barry was asked to explain what he meant by the declaration that there is \$495,000 of the Order's money unaccounted for.

He said that during the session of the General Assembly at Minneapolis the Committee on Finances found that amount had been spent in a way absolutely unnecessary.

"It called us before it." Mr. Barry said, "and reported that it had discovered the fact, and it ought not to be made known to the Assembly. I forthwith remonstrated and said that I was ready to account publicly for all the money I had expended. You have come here, I reminded them, as representatives from your local assemblies. They sent you here to investigate the business of the Order, and if there is anything wrong you should make it known. When the Committee reported, however, it did not present an itemized list of expenditures, and the report of the Committee was adopted at the tap of the gavel.

A delegate from West Virginia remonstrated, but Powderly would not let him be heard, so you see by the tap of the gavel.

A delegate from West Virginia remonstrated, but Powderly would not let him be heard, so you see by the tap of the gavel the expenditure of \$495,000 that was not accounted for was approved."

General Master Workman Powderly was

General Master Workman Powderly was asked this morning by Tun Evenino Wonlo correspondent if he would notice Barry's challenge to a discussion in the city of

Seranton.

He said: "I will pay no heed to the man.
He is either a fool or a knave. He is becoming dangerous and ought to be placed under restraint. His friends should see to him at

FUN FOR AFTER DINNER.

An Aztec Fragment.



Supposed to represent a wife sugges lag the hour

Qualified to Enter.

[From the Norristown Revald.]
A correspondent asks the Boston Globe: "Can a person obtain admission to the Old Ladies' Home, as is reported, by collecting 1,000,000 old postage stamps?" The Globe replies in the negative, by we should think the person who performs such task would have no difficulty in getting admitted to almost any insane asytum.

Bad Form.

[From the Cartoon.] Mrs. Upton (to her husband)—Charley, you have een with me nearly the whole evening. Go and make yourself agreeable to Miss Bruce or Miss

Waiters.

Mr. Upton—But, my dear, I prefer your society.

Mrs. Upton—Yes, darling, but people will think
we are fond of each other, and that is dreadfully
bad form, you know.

An Exceptional Case,

[From the Savannah News.] Sunday-school people in Brooklyn have discusse lately what is known as the Sunday-school kiss. which is the process of osculation, between teacher and pupil as the last named takes his or her place in the Sunday-school class. Some strong reasons have been presented for the abandonment of the custom, but none of them applies to the young man who teaches a class of pretty girls.

Statesmanlike Reffeence.

I From the Chicago Trebune. I Reporter-Well, Senator, I have come according to your request. What festure of the late campaign do you wish to discuss?

Distinguished Senator (with ponderous gravity)-I have sent for you, sir, to say that I positively re-I have sent for you, air, to say that I positively refuse to be interviewed. Put that down—positively refuse. These public men that are always realing into print in order to keep the medical before the public—got that down 7—might take a lesson from the sta esemanike relicence of men who really know the cruses that contributed to our late decat, but who maintain a dignified reserve when approached by the thoughtiesa interviewer. Add something about my evident unwillingness to thrust my personality on the public, and let me s e the srticle before you print it. Good day.

Raid on Bowery Promenaders. Detective George Connor, of the Elevenih Pre-cinct, started out last night to arrest the tramps and beggars who frequent the Bowery. morning he arraigned fourteen prisoners at the Essex Market Police Court and Justice Ford sent them to the workhouse for three months.

She Threw a Lighted Lamp at Him. try Christ, of 90 Henry street, charged bi wife Helen, in the Essex Market Court to-day, with being an habitual drunkard. He said that when ne upbraided her for her drinking habits lest night ane seized a lighted lamp and threw it at him. She was sent to the workheese for six months.

Tation Literary Union Reception The annual reception of the Tatian Literary Union with be held this evening at 187 East Thirty-ninth street. The Union's affairs have always been on a grand scale, and to-night's promises to eclipse all former events.

A NAPE, oure ours for coughs and colds. ADAMSON'S

(Continued from First Page.) Thanksgiving mean of mine host Bomis of the Richelten, composed by Urbain Sobra, chef:

Reites, composed by Urbain Sobra, chef:
Ristres sur Courilles.
Chatesu Tquem. 1809.
Printaniers Reyale.
Sherry, Penastin, Levjelpan, 1836.
Hors d'Guvres Varies.
Orequettes de Terrapin, Sam Ward.
ces Jehannisberger, Prince Mesterniche Cel
Ristre de Vean Financiere.
Vinc de Fempet.
Dinde Sauvage brains an Celery.
Fommes de Terre, Barah.
Ohateau Lafista.
Asperges de Brunswick.
Ohampagne.
Funct imperial.
Canvasheek Duck.
Balade de Belson.
Romanos Coute, 1878.
Giacos Parisienne.
Petitas Pours.
Fruita, Promage.
Old Madeirs, Sielected on the Island in 1808.
Cafo Liquours.

ARIZONA'S POLITICAL MENUS. PETTOLAL TO THE EVENING WORLD. for Taankagiving Day is as follows:

for Thanksgiving Day is as follows:

Ornaments, Bandannas.

First Course-Mississippi Gedgeon & Le-Mer.

Reast Deg. Apache style, with Ligard and Taratulas seasoned with Humanitarian Tracts and Tears.

Mexican Burro fried in Quay fat, basted with Dudley Booles. Served with Tummany Orackers.

Civil Service Butter on Silver Pattles.

Gunard Pudding with Mugwamp Orab Hunes.

California Wine from Boss Buckley and English Vine-yards.

Frohibition Meau-Pis compounded of Vete-Pension Mescages, Anti-Spoils Vinegar, seasoned with Sackville West Spice. Taken with Hewitz Bour.

The means to be taken with bowed heads, in silenes.

The Republicans will have rosst turker, pig. celf, lamb and everything nice, and will drink to the approaching day when they will get the offices.

WYOMING'S MENU.

[SPECIAL TO THE EVERIES WORLD.]
CHEVENE, Wy., Nov. 28.—The Thanksgiving linner menu at the Inter-Oceah Hotel, Antonio Bartelle, chef, is as follows:

Barielle, chef, is as follows:

Oysters on Shell.

Mock Turtle. Chicken Broth Celery.

Rocky Mountain Trout, Window Sance, Barstogs Pelatices,

Sweetbread Patiles, with Truffles.

Fresh Beef Tongus, raisin sauce, Stewed Tomatoes.

Chicken ple, American style.

Tenderion of heef, larded with mushroems.

New England punch.

Roast siricin of beef, roust ion of venison, browned aweet poistons.

Roast turkey stuffed with chestionia, cranberry sauce, boiled potatoes, hutser beans.

Froiled quali on tossi, asparagus.

Lettuce, chicken salad, radishes, plum pudding, brandy sauce.

Mines pie, pumpkin pie, dell'cate cake, fruit cake, Almonds, macaroons, pineapple cream, CONFECTIONERY Vanilla ice cream, American, Edam and Rougest chose. Nute, fruit, biscuite, coffee,

ST. PAUL WILL PEAST.

INPECIAL TO THE EVENING WORLD. Sr. Paul, Minn., Nov. 26.—The most elaborate Thankagiving dinner that will be served in this city will be by W. J. Dunneback, of the "Roya Café," whose chef is Gustav Schmidt. It is as fol

Oysters on half shell.

Puree of phessaut, consomme royale.

Small Game Patties. Brotled Black Bass, Steward sance.

Turkey and cranberry sasce.

Prime rits of Beef. Sugar corn. Mashed Potatoes.

Bweetbreads. Lardet. Recalloped Oysters.

Green peas. Pinespple. Sherbet.

Saddle of Vunjon on jelly, Redhead Duck.

Unicken salad.

Mince and pampkin pie. Plum pudding.

Catawba jelly. Hoquefort and Edam cheese. Coffee.

A MENU FROM MOBILE.

[SPECIAL TO THE EVENING WORLD.] MORILE, Ala., Nov. 26. - Appended is the men for the Thanksgiving dinner at the Battle House,

C. D. Barnes, manager:

FLANTS ON HALF SHHLL,

Green Turtle aux Quenalles. Consomme a la Celestine.

Boiled Striped Hass, Anchovy Sance.

Baked Deep See Trout, Matelotte Sance.

Belled Philadelphia Capon, Paraley Sance.

Boiled Philadelphia Capon, Paraley Sance.

Birloin of Beet, Jish Gravy.

Ribe of Beet, strown Sance.

Leg of Southdown Matton with Jelly.

Young Turkey, Cranberry Sance.

Filet de Beetil Paque and Caraberry Sance.

Baked Chicken Pr., New England Style,

Broiled Quali on Tosat, Bread Sance.

Broiled Quali on Tosat, Grave an Madeirs

Romas Punch.

Romas Punch,
Saddle of Venisos with Jelly,
Mallard Duck.
Saratoga Chips,
Chicken Salad.
Mayonaise of Stirimp,
Dreased Lettuce,
Solid and Mashed Potatoce.
Boiled and Mashed Potatoce.
Boiled Onions.
Boiled Olions.
Boiled Rice.
Knglish Pium Pudding, Cold, and Brandy Sauce,
pole Pia,
Mince Pie,
Pumpkin Pie,
Pruit Caks.
Macoarcous,
Misque Glace.
Knisque Glace.

Macareons.

Bisque Glace,
Frosen Pudding, Catawba Wine Jelly.

Rote and Raisma.

Apples. Oranges. Bananas.

Edam and American Cheses. Orackers.

OFFER.

A KANSAS DINNER.

[EPECIAL TO THE EVENING WORLD,] LEAVENWORTH, Kan., Nov. 26.—An elegently engraved card bears the Thanksgiving menu of the Hotel Delmonico, Sig. Tomesa Giacomini, chef, In detail it is as follows:

Blue Points, Raw, with Lemon,
Soup.
Bisque of Lobster, a la Stanley,
Pures of Game, with Oysters.
First.
Lake Trout, Oreme au Gratin.
Matelotte of Salmon.
Parisleme.
Bolled.
Ham. Mutton, Caper Sance.
Calves' Tongue.
Mallard Duck, with Oysters, Cranherry Sauce.
Mannet Oysters, Champignons, Chicken Croquettes, with French Deampignons,
Aspic of four, a la Belmonice.
Macaroni, a la Palermo Oyster,
Patties, a la Chef de Cusine.
Salans.
College, Lettuce, Lobster.
College, Lettuce, Lobster.
College, Mayonnaiss.
Celery, Lettuce, Lobster.
College, Tomato calkers, Cornea de Blackwell's pickies,
Ventaralizas.

Mince pie, Apple pie, Cares.
France, Crackers Sauce, Proponso,
Lemon pie, Greengage pie,
Cares.
Black fruit cake.
Cares.
Sponge cake, Lady fingers.
Delmonice, Vanilla and Chocolate Ice-cream,
Oracses, Apples, Fiberts, Almonds,
English walnuts California grapes, Raismas,
Lava coeffee,
Crackers and choose.
English breakfast Tea. Blue Points, Raw, with Lemon.

TRENTON'S THANKSGIVING THEORY.

ISPECIAL TO THE EVENING WORLS. TRENTON, Nov. 26. - Here is Trenton's idea what a Thanksgiving dinner should be like, as act forth by the chef of the Trenton ! House, the headquarters of all the Jersey politicians of note:

parters of all the Jersey politicians of note:

Bine Points on Stied.

Bigue of Celery.

Boiled Bismon—Sauce, Hollandaise,
Filet of Beef with Mushroome.

Chicken Croquettes. Terrapin, Maryland Style,
Ribs of Beef. Young Tarkey, Cranberry Sauce,
Domestic Duck, Apple Sauce,
Manbed Potatoes, Bei'red Numed Potatoes.

Cauliflower, Stewed Tumstoes,
Boiled Onions, Corn.

Red-Head Duck,
Saratogs Chics.
Lobstor Saiad, Lettnon,
Mince Pie, Apple Pie, Cranberry Tark,
Coccanut Fudding, Crant Sauce,
Checolate Ion-Crant,
Apples, Oranges, Bananss,
Figs, Raime, Assorted Nuts,
Coffee,
Boquefort Cheese,

FOR PHILADELPHIA'S EPICURES.

PHILADELPHIA, Nov. 28. -- Proprietor I the Hotel Bellevae, the Stratford and the Builtt balliding Restaurant, employs three chees 300 undisputed talent. Proprietor Boild: has revolutionized the cuisine of fashionable Philadelphia. "A Thankagiving menu?" he said. "Certainly.
I will consult my latest Paris importation for some
novelities and make up a dinner for you such as it
would be biast to est."
The "Paris importation" appeared in all the
glory of his white hitchen garments. He knitted

Bult follows:

Hultres (Ehrewsbury'e),
Potage a la Templiere,
Pleta de Bias Vorcetad.
Pleta de Bias Vorcetad.
Pommes Vollerette.
Salade de Concombres.
Supreme de Valaifie a la Marie Lowise.
Selle de Monton a F Anglaina,
Belle de Monton a F Anglaina,
Balade de Magathe a la Grandien.
Ton Gras Baute à la Romini.
Tornaja a la Philodel pite.
Balade de la Printe de pite.
Promate.
Promate.
Promate.
Promate.
Promate.
Pater Voir.
Raidina.
Cafe. HOTEL BELLEVUE, PHILADELPHIA, Nov. 29, 1888.

A SARATOGA PEAST.

menu at the Worden.
Blue Points on Half Shell.

Oranges, Apples, Almonds, Knglish Walouts, Pecans, Brazil Nots, Raisins, Coffee, Tea.

DEPECTAL TO THE EVENING WORLD.) CHARLESTON, S. C., Nov. 26. - The Charlesto Hotel will present its guests with the following

Victors.

Consomme any Petite Pois.

Hors d'uŒuvres.

Pates de Rur de Veau Perigeny.

Olives. Radisbes. Lettuce. Celery.

KENTUCKY EPICURES.

PEPECIAL TO THE EVENING WORLD. LOUISVILLE, Ky., Nov. 26.—The people at the Galt House do not propose to go hungry on Thanksgiving, as the following menu may show:

Bine Points,

Celety,
Green Turtle a l'Anglaise. Consomme Princess.
Timbaiss aux Truffies, Oyster Cutiets a la Normand.
Fillet of English Turbot,
Kennebec Salmon, with French Pesa.
Pommes a la Duchesse.
Boiled Jole and Greens.
Philadelphia Capon a la Goddard.
Spaghetti at Parmesan.
Roast Sirioin of Seef. Baked Mashed Pointons.
Young Pig. Apple Sance.
Turkey stuffed with Chestnutz, Cranberry Sance,
Baked Sweet Polatons, Cauliflower au Gratin.
Diamond-back Terrapin a la Maryland.
Asparagus Hollandaise.
Larded Quali, braised a la Victoria.
Harnot Verts.
Sweetbraed Pique a la Trianon.
Petits pols.
Macedoine of Fruit a la Tolferino,
Roman Punch.
Canvasback Duck a la Bigairade,
Hominy Fritters.
Roast English Grouse. Bread Sance.
Currant Jelly.
Lettuce Salad. Mayonnaise of Chicken. Fresh Lobeter,
Pate de Foie Gras. Boned Turkey, with Jelly,
English Flum Padding, Brandy and Hard Sance. I
Mince Pie. Apple Pie. Pumpkin Pie.
Assorted Cakes. Contectionery, Charlotte Russe,
Sherry Wine Jelly. Blue Points.

A NEW HAMPSHIRE FEAST. CONCORD, N. H., Nov. 26. - The following will be served in this city Thanksgiving Day, prepare

Consomme a is norm.

Baked Lake Trout, Espagnole Sance,
Oncumbers, Pommes Dutchess, Celery,
BOILED,
Chicken with Pork, Cream Sance,
Lag of Southdown Mutton, Caper Sance, g of Southdown Mutton, Caper Sauc ROAST, Young Turkey, Cranberry Sauce, Young Pig, Apple Sauce, Green Goose, Birwen Sauce, Surion Beef, D. 1 Gray, Domestic Duck, Cl. or Apple Sauce,

Burloin Boef, Di. 'i Gravy.

Domestic Duck, Ci 'ier Apple Sance.
COLD DIRIES.
Chicken Salad. Boned Turker, with July.

GAME.

Barded Grouse, Red Sance.

Maliard Duck, Espagnole Sance.

ENTREES.

Facalloped Oysters on Haif Shell.
Chicken Patiles a la Boohemal.

Filet of Beet, larded with Mushrooms.
Queen Fritters, Sance Chocolaise.

VEGETABLES.

Boiled Potatoes. Mashed Potatoes.
French Fried Potatoes. Stewed Tomatoes.
Green Corn. Succotash. Macaroni. Gratin.
Rics.
DEREERT.

Kinglish Pium Pudding, Brandy Sance.
Sanow Pudding, Lemon Bance.
Mince Pie. Appile Pie. Pumpkin Pis.
Squash Pie. Custard Fre.
Angel Cake. Fruit Cake. Gold Cake.
Roman Punch. Haspberry Sherbet.

Strawberry loe Cream.

Apples, Pears, Orranges, Grapes, Knglish Wallnuts,
Ralains, Cruckees and Ocease.

French Coffee.

FORT ORANGE CLUB'S FESTIVAL

[SPECIAL TO THE EVENING WORLD.] ALBANY, Nov. 26. - The following menu for Thanksgiving dinner is prepared by Mr. Herbert is apparently designed to meet the wishes of those who made heavy investments in Benjamin Harrison before Nov. 6:

with matter and the state of th

A RHODE ISLAND REPAST.

INPECTAL TO THE EVERING WOL PROVIDENCE, R. L., Nov. 98.—Ruode Islanders at the Bristol, Guy Huntaur chef, will enjoy the

English Fium Pudding, Brandt Sauss.

Gradin.

English Fium Pudding, Brandt Sauss.

Omeiotte House.

Chariette Kusse.

Grape Jelly,

Lee Oream and Shepted.

Are ted Cake.

Fruit.

Coffee.

Tea. A GREAT DINNER FOR ROCHESTER.

des Harreste, Canlifform

SPECIAL TO THE EVENING WORLD.) bill of fare for Tanksgiving dinner at omb & Downs's. It will be one of the best

Blue Points on half shell. Bine Points on half shell.

SOUP.

Mock Turtle. Purse of Tomatoe an croaton.

FIRM.

Botted sea Salmon, Anchory Sance.

Fostot croquestes.

BOLLED.

Corn Beef with Spinach.

Leg of Mutton, caper sance. Beef Tongne,

ENTREES.

Tenderloin of Beef with Mushrooms.

Beallops, fried in crumbs, tartar sance.

Fig fristers, brandy sance.

Chicken croquestes.

Oyster pattles.

Bibs of Beef with brown Potatoes.

Spring lamb, mint sonce.

Ham chambagne sance.

Birion of beef, borneradish.

Turkey, crafters, brandy sance.

Young pig sunchery sance.

Foung pig stuffed with chestnuts.

Boman punch,
OAKE.

Baddis of Venison, Strawberry Jelly.
Wood Duck, Ourrant Jelly.
Tealfluck, Raspberry Jelly.
Partridge, larded, with Groen Peas.
Quali on Toast.
Tealfluck, Raspberry Jelly.
Bolled and Mashed Potatoes.
Store, French Peas. Paranips, Turnips, Best Stewed Tomatoes. Asparagus on Toast,
Vegetable Oysters.
MATORIAGE. Nations, AspanNations, AspanVegetable Oysters,
National States,
Radiable, Shiring Saiad, Le
Radiable, Shiring Saiad, Shiring Saiad, Le
Radiable, Shiring Saiad, Shiring Saia

Spanish Onions, Frant Looseer,
Celery, Spanish Olives.
DESSETT.
DESSETT.
Apple Pie, Mince Pie, Lemon Pie, English Pium Pud
ding, Brandy Sauce, Frozen Strawberries, with
Whipped Oream, Fruit Jelly, Rum Jolly,
Wine Jelly, Nespolitan Cream,
Chariotte Rasse, &
Peach Meringue, Walnut Gais, Fig Cake, Lady Fingerr
Mottoce, Hearte and Hands, Oreange Cake,
Biliver Cake, Layer Raisins, Aimonds,
Filberts, English Walnuts.
Apples, Oranges, Bananas, Maiaga Grapes, Ostawi
Grapes.
Creakers and Cheese. Orackers and Cheese. Coffee, Tea, Chocolate

STRACUSE, Nov. 24.—The Leiand Hotel Thanks giving menu is here given: Blue Points.

SAMPLE FROM SYRACUSE.

Blue Points,
SOUPS,
Pures a la Reme,
Consomme d'Orleans,
RORS P'VRUVRE,
Riescies a la Pompadour,
Olives.
Calery, Rissoies à la Fompadour,
Olives.

Coley,
Collves.

Coley,
Collves.

Collocation.

Beswed Tomatoes, Boiled Rice,
DESERT,
English Pium Pudding, Brandy Sauce,
Apple Pie, Minos Pie,
Fruit Cake, Chocolate Eolaire,
Lady Fingers, Oream Puffs,
Wins Jelly, Charlotte Russe,
Nespolitan Loc Cream, Fruit,
Requafort Cheese, Bris Cheese, Onfice

A STURTEVANT HOUSE DINNER.

Paul Huss, chef of the Sturtevant House, submi the following menu as his idea of what a Thanks-giving dinner should be: Blue Points.

Turtle aux Grenelles, Côns Regence, Green Turtle and Greeniles. Odnomme de Velaille Regenos.

EELENES.

Timbules à la Rothschild.

EELENES.

Colory. Olives. Radiabes.

FIRI.

Kennebes Salmon, Hollandaise. Sole an Gratin.

Cucumbers. Boiled Potaless.

Boiled.

Philadelphia Capon, celery sauce.

à la Sam Ward.

ENTERES.

Stewed Terrapin, à la Maryland.

Tenderioin of Heef, à la Stuttevant,

Small Cyrter Patties, à la Supreme.

Escalore de Vesu, à la Visenaise.

Filet de Grouse demi-devil.

Turker stuffed with Chestauts,

Baddle of Veninos, with Currant Jelly.

Sorbet à la Africaise.

Beddle of Veninos, with Currant Back Duck.

Sorbet à la Africaise.

Beddle of Maladel Potatos.

rbet à la Africaine.

VEGETABLES.

Boiled and Mashed Potatoes,
Bavoy Cabbage.

Cauliflower Damezaus. Savoy Cabbage.

Baked Sweet Potatoes.

White Turnips in Cream.

Fried Egg-Plant. String Beans. Spunch.

COLD DISIES.

Turnipe de Pate-de-fole-gras. Chicken Salad. Lobster Salad. Boned Turkey and Truffies. Pickled

Oysters. Cold Quali with Jelly.

DESSEET.

DESSERT.
English Pium Pudding. Pudding à la Renaissanc
dines Pia. Peach Pia. Oustard Pia. Neapelitan
Cream. Biscuite Glace. Spongs Cake. Lady
Fingers. Mescaroons. Charlotte
Russe. Bonbons.
Chackers. Nuts and Raisins,
Fruits. Coffee.

TWO SIMPLE DINNERS. for a simple, unpretentions dinner, and on calculated to remind the diners of a Thanksgiving

Day in the old farm-house, the following is suggested by the steward of one of the most prominen Pot-au-feu. Beef, Tomato Sauca.
Stewed Corn.
Boiled Polatons. ed Corn.

BOAST.

Turkey, Cranberry Sauce.
Leituce Saiad.

DESSERT.

Old-fashioned Bread Pudding.

Mixed Fruit.

Another prominent chef furnishes the followin with the introduction that " President Clevelan would not be disgraced by it."

HORS D'GRUYRE.
German Beutsques, Pickies,
Borley
Beet, Barley, Tomato,
FIRE.
Boiled Codfish, Drawn Butter, Boiled Potatoes,
ENTREE.
Pork Chops, Apple Sauces, Corned Beet and Sanerkraus,
Turkey with American Stuffing,
Ceiery, Plain or Baiad.
Mince Pic, Orangos, Grapes, Bananas,
Ooffice,

FOR BROOKLYN EPICURIS.

The following was given at the St. George Hotel when the subject of ideal menus was pro propounded to the chef: Blue Points, half shell,

Pures of Quail, à la Nespolitaine, Consommé aux Deufs, HORB D'EUVIE. Petite Timbales, French Olives, Culsry, Lyons Samages. Petite Timbales, French Olives, Celery, Lyons Samanges,
California Salmon, à la Louis Phillipe, with Potatoes en
Europea.

Baddle Southdown Muston, à la Anglaise.
Larded Filet of Benf, à la Savarin, Sweathreads en
igradie And York, aire Brathonsier.

Birloin Beef and York, aire Pudding, Philadelphila
Turkey, Truffles, with Chastmus and Granberry Jelly.

YEGGTARLES.

Manned Potatoes, Camifflower au Grain, Batled Potatoes, French Peas, Gream Spinach with
Egas, String Beans.

English Pium, Duissen.

English Pium, Pudding with Brandy Sauce.

Mince Pie, Pumpkin Pie.

Fancy Ice Gream.

Café Noir.

JERSEY CITY'S IDEAL. Chef Rischart, who left the White House kitches

to superintend at Taylor's Hotel, has this idea of a good Tuack-giving dinner: Blue Points on the Ha f Shall,
Ontohen Conscounts in Victoria,
Spanish Gilves, Fishled Walnuts. Figure Office a list Haiselete Horovodt, Fotate Croquettess Estadie of Southdown Mutton, STRIPS ELANS, Funch an Reich, BOASTS.

boushdown Mutton, with Jally,
ENTREMS.

Piles de Bount pique à la Paristenne.
Chicken Croquettee à la fisalienne.
Macaroni à la Bleabelm.
Epigrams of Lamb.
VEGUTALLES.
Acces, Egg Plant, herest Pointees, Spinach.
2008, 2007

g menu:

Bine Points on the half shell.

SOUP.

Bisque of Lobster.

FISH.

Baked Tront, with Port Wine Sance.

Potators Hollandsise.

BOILED.

Tongue, with Spinash.

Boise Chicken, with Celery Sance.

Turkey, with Graherry Jelly.

Buets County Chicken, with Jelly.

Bouthdown Mutten, with Jelly.

Brankers.

GETTING COMPLICATED.

Mith Fig. Fried Apples.
Filet of Best, pique à la Coderd. Breast of Disc
Raine Margôt Aspic de Fois Gras en Seilyn
Quali eur Osmopé.
Salada.

Pumpkin Pia.

Hince Pie. Vanilla Ice Gream.

Grapes. Oranges. Nats.

Requesters and Bris Cheese.

Cal. Noir.

L. Day's Hotel submitted.

The chef at Morrow & Day's Hotel submits the

Duserner, English Plum Pudding. English Plum Pradding.

National and New York State Politice Her what Mixed. The campaign of the spollsmen goes merrily on, while Gen. Harrison, who has the destily of the combatants in his control, sits screenly at his India-napolis firedde and wisely keeps his own counsel and a scrap book.

This latter is expected to, and undoubted will

This latter is expected to, and undoubted will be of great assistance to the President-cleet when he shall at last exercise his functions as the great arbitrator and end the dispute for place.

In this State, where the rivals for Cabinet honors and bossanip were supposed to have practically agreed upon a division of the spoils of the election, there is rumor of a hitch in negotiations and a resumption of the conflict.

Ex-Senator Warner Miller is credited with seconding from the "Big Four," declaring war on Tom Platt and relying upon the fact that he and his forty followers at Chicago gave Gen. Barrison the opportunity to become President to give him the strongest "pull" with the new Administra-tion.

tion.

The possibility of his success depends largely. It is thought, upon the character of Gen. Harrison, Does he consider aute-convention fealty mere worthy of reward than the honest and earness post-convention work of ex-Senator Platt, whose appere management had so much to do with the success of the Republican National ticket in this success.

apperb management had so much to do with the success of the Republican National ticket in this State?

Both men undoubtedly have strong claims upon the incoming Administration, and Gen. Harrison is known to earnestly desire the harmony of the Republican factions in this State, which can hardly be accomplished so long as there is a breach between these leaders.

Unless the friendly relations heretofore existing are re-established, Gen. Harrison will find himself placed in a most uncomfortable position regarding the distribution of New York's share of the Federal matronage.

the distribution of New York's share of the Federal patronage.

Mr. Platt denies the rumored rupture with existent of the federal patronage.

Mr. Platt denies the rumored rupture with existent of the federal patronage will yet be restored and the "Big Four" again be cemented by ties of mutual interest.

With Wapner Miller going it alone, the fight for the Speakership of the Assembly assumes a new and interesting phase.

Miller's withdrawal absolved all the leaders from the agreement not to meddle, and each will put his largest finger into the pic.

Friends of both Gen. Hested and Fremont Cole assert that this new compileation is beneficial to the interest of the candidate whose success they most dealer.

nosrdesire. Cole thinks that with Platt's active support there Cole thinks that with Platt's active support there is no possibility of defeat for him.

On the other hand, it is remembered that Miller's friends were in the majority in the Chicago Convention and that his influence exerted on perhaps two-thirds of the Assemblymen whom young Cole considers in line with his supporters would succeed in bringing them over to vote for the Bald Eagle.

The Last and Unkindest Cut.



Mr. Henderson (rejected)-It grieves me more than I can say to have a parting like this. Miss Eccleson—Why don't you get a wig, then, and let the parting come at the side? I think my self it would be more becoming.

Pete Corway Signs with Pittsburg. , [SPECIAL TO THE EVENING WORLD.] Pittsburg contract at last. President Nimick slow negotiations with him yesterday. As the salary limit rule dees not go into effect until Dec. 15, his compensation will likely be \$3,500.

At the Hotels. At the Hotels.

At the Albemarie are F. W. Hawley, of Rochester; Edwin Kerrison, of New Haven, and E. R. Morison, of Inlumore.

Prominent at the Branswick are S. Bigelow, of Boston; F. S. Young, of Troy; H. Crawford, of Chicago, and W. T. Small, of St. Paul.

At the Fifth Avenue Hotel are G. W. Prescott, of Atlants; Oliver W. Mink, of Boston; J. Ay Hering, of Chicago, and J. Scott Ward, of Pittsburg.

M. A. Voke, of Roston; G. R. Metcalf, of Kris. M. A. Yoke, of Boston; G. R. Metcalf, of Erie, Pa.; Prof. Vitram, of Philadelphia, and Eugene A. Flood, of Patchofiue, L. L., are at the notel

Among recent arrivals at the St. James are J. B. Pawling, of Boston; Joseph May, of Cincinnatig John A. Grady, of Toronto. and W. H. Thomas, of Louisville. Registered at the Sturtevant House are H. H. Humpareys, of Montreal; S. J. Cunningsam, of Boaton; Knowiton Ames, of Chicago, and J. B. Barr, of Louisville. Among the Gilsey House gu sts age A. E. Stevens, of Chicagot sames ingalis, of Massachusetts: B. F. Gambril, of Baitimore, and W. B. Bayley, of Washington.

W. W. Seranton, of Seranton, Pa.; D. W. Maber, of Baliston; F. E. Vogel, of Cuicago; J. W. Saelling, of Washington, and O. C. Ewart, of Kamasa City, are at the Hoffman House. Among the recent; arrivals at the Astor Rouse are J. J. Edmonson, of Pa. adelphas; T. M. Paged of St. Louis; E. C. Van Duzer, of Elimira; W. H. Wight, of Boston, and Leon Sellger, of Baltimote. At the Grand Hotel are Cap., Join J. Cochran, L. S. A.; Col. P. S. Michie, of West Pout; Lieut. Henry Kirby, U. S. A.; C. S. Vernon, of Phila-delphia, and Robt. C. Paxton, of San Antonio, Tex.

That Tickling

In your throat arises from catarrh, and as estarrh is a constitutional disease the ordinary cough medicines all fail to hit the spot. What you need is a constitutional smedy like Hood's Sarsaparilla, which, by building up the general health and expelling the scroft the general health and expening the sortemed teams which is the cause of catarrh and consumption, has restored to perfect health many persons on whom these diseases seem to have a firm hold. Many unsolidised testimonials prove beyond question that Hoed's Sarsas partills does positively ours catarrh.

Catarrhal Affection

"For several years I had been troubled with a catarrhal affection in my threat, and had tried several kinds of modeline, but could find nothing to help me. My wife wanted me to try Hood's farragarrile, and I must say I was very much benefited by using it, and would recomnend it very highly to any one having asthina starrh " KLIAS P. DEVRIES, firm of Devries & Peter **Quick Consumption**

"I am happy to asy that my wife was cured at a very bad cough and what was called 'quick concumption,' by Mood's flarsaparille, file was restored to perfect bealth, which she has sajoped over since." FRANK CRIS, Bac-wisk, Mo.

Hood's Sarsaparilla Sold by all druggiote. \$1; six for \$5. Prepared by O. L. HOOD & CO., Apothecarise, Lowell, Mass.

100 DOSES ONE DOLLAR

SARATOGA, NOV. St.—Here is the Thankagiving

Blue Points on Raif Shell.

Green Turtle a l'Anglaise, Consomme a la Royal,
FISH
Botted Kennebec Salmon, Sance de Humorch,
Ponnas de Tarre a la Duchesse,
Table Catery, Queen Olivea,
Builed Cappy, Queen Olivea,
Builed Cappy, Queen Olivea,
Bened Turkey and Gelse,
Bened Turkey and Gelse,
Benef, Lenneh, Ham,
Funch a la Ramains,

Beef, Lemb, Tongue, Ham.

Funch a is Ramaine.

ENTREES.

Filet de Bosul larved a is Starah Bernhardt,
Quail on tonat a is Gnasseur.

Quail on tonat a is Gnasseur.

Quail on tonat a is Gnasseur.

Quase Pattice a is Maryland.

Chicken Liver Sente au Financeire.

Lamb Chope, breaded, a is Tobeles.

Queen Fritters an Vanilla.

SALAD.

Chicken Balad au Mayonnaise,
Potate Salad.

BOAST.

Fartridge, with Jully.

Mile of Prime Beef, with Brown Gravy.

Turker, Studied, Cranberry bance.

Baddle of Camata Mustom, Currant Jelly.

Boiled Sweet Fotatoes.

Green Pess. String Beans. Lims Beans.

Bovet Corn.

Green Pess. String Beans. Lims Beans.

Green Apple Pie. Lemon Meringue Pis.

Mince Pis.

French Rysses. Macaroni.

Assorted Cake. Wine Cake.

Chariotte Russe.

Port Wine Jelly.

DESSERT.

Oranges. Apples. Almonde.

WAY DOWN IN CAROLINA.

Thanksgiving dinner:

Pates de Rin de Veau Perigenz,
Olives, Radishes, Lottuca, Ociery,
Frant,
Boiled Striped Base, Lobster Sauce,
Pommes Hollandaire,
Bouled Yresh Best Tonrue, Sauce Tomate,
ENTARES,
Fried Chickon a le Maryland,
Sweet Breade, Pique a le Macciones,
Tapicac Cake, Rum Sauce,
Borbet au Champagne,
Boast, Cramberry Bance,
Shoet, with Apple Sauce,
Mailard Duck, Bread Sauce,
Baddle of Venson, Ourrant Jelly,
Shrimp Salad,
VEGETABLES,
Boiled und Mashed Potatoes, Rice,
Baked Sweet Potatoes, Caniflowers,
Beste, Stewed Tomatoes, Green Pess,
DESERBY,
Pium Padding, Hard Sauce,
Mince Pie, Apple Pie,
Assorted Candisa, Assorted Cakes,
Floating Island,
Coffee, Fruits,

orted Cakes. Confectionery. Charlotte B Sherry Wine Jells. Figs. Dates. Fruit. Vanilla Ice-cream. Coffee.

by Chef Tarbox: Consomms a la Royal. Celery,

McKennis, steward of the Fort Orange Club. It

stol, Guy Huntaur chef, will en repeat on Thanksgiving Day; Hayet Pointe on the helf chell, Most Turke J. P. Angleise, Pites de Sois à la Raisenne, Wits de Bous aux Champagness, strate Crequestes at Baltic d'Hofet. Birton of Beef. Morrandhie, my, Chartent Dreasing, Oranherry de Badde of Mutten, Wins Jelly, Belled Chickess, Ociety Bases,